



CHÂTEAU MAGNOL 2022 CRU BOURGEOIS

INTRODUCTION:

*"Château Magnol is the epitome of elegance, silky and exquisite".
Laurent Prada, B&G Head Winemaker.*

PRODUCTION:

Appellation: Appellation Haut-Médoc Contrôlée.

Region: Located very close to Bordeaux city, on the left bank of the Gironde estuary. The Magnol vineyards are situated at the southern edge of the Haut-Médoc AOC.

Blend: 47% Merlot, 46% Cabernet Sauvignon, 4% Cabernet Franc, 3% Petit Verdot.

Soil: Sand and gravel, and parts of clay.

Climate: Moderate climate with oceanic influences, mild and humid.

Viticulture: Property of 31 hectares / 74 acres. Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

Winemaking: De-stalked grapes – careful selection of berries through optical sorting – alcoholic fermentation between 22 and 26° C with delicate pumping over – Malolactic conversion – Maturation in 350 L French oak barrels (30% of new oak) for 12 months.

TASTING:

Appearance: Bright and intense ruby red color.

Nose: Highly aromatic on the nose, displaying a wide broad of aromas such as ripe, rich and juicy black fruit (plums, black currant, elderberries) combined with notes of oak (licorice, vanilla, cedar) and subtle tones of spices add layers of complexity and finesse.

Palate: Full-bodied and high concentration of black fruit display the excellent quality of this vintage. The tannins are fine grained yet well-integrated with the lively acidity delivering a long potential aging, more than 10 years; another indicator of an exceptional year in Bordeaux.

PRACTICAL:

Food and wine: Grilled red meats and stews. It pairs beautifully with dark chocolate desserts. Serve between 16°C and 18°C. It will definitely benefit from decanting.

AWARDS:

*Gold Medal – Mundus Vini Spring Tasting 2023 – Vintage 2021

*92 points – Tom Mullen – Forbes – Vintage 2021

*91 points – Georgie Hindle – Decanter – vintage 2021



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